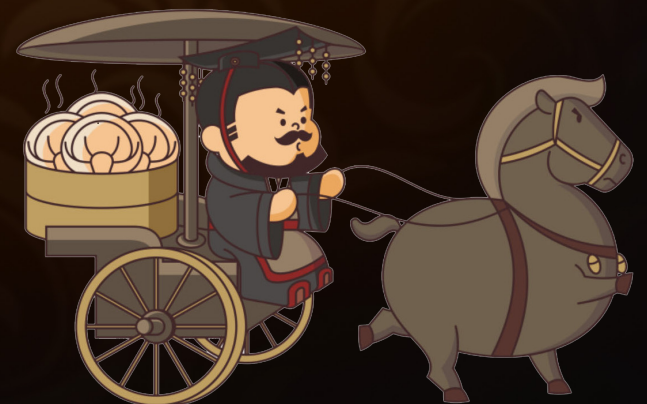




SIXTEEN H Asian Cuisine, located at 440 Neerim Rd, Murrumbena, offers a unique blend of Malaysian, Chinese, Cantonese, and Dim Sum cuisines. Our diverse menu showcases the rich flavors of Malaysia, Sichuan Province, and Guangdong Province in China. From spicy Malaysian dishes to bold Sichuan flavors and delicate Cantonese creations, SIXTEEN H promises a memorable dining journey. Our skilled chefs use authentic ingredients and traditional techniques.

The restaurant provides an elegant ambiance for family gatherings or casual dining with friends. With friendly staff committed to excellent service, SIXTEEN H invites you to experience the culinary diversity of Malaysia, Sichuan, and Guangdong all under one roof. Join us for a remarkable dining adventure celebrating the flavors of these provinces.



Gluten Free Menu

无麸餐点

Dumplings & Side Dishes 无麸饺子 & 无麸小吃

Pork with Chives Dumpling (8pcs) 猪肉饺子	\$17.8
Chicken and Prawn Dumpling (8pcs) 鸡虾饺子	\$17.8
Vegetarian Dumpling (8pcs) 素饺子	\$17.8
Scallion Pancake 葱油饼	\$9.80
Vegetarian Spring Roll (3pcs) 素春卷	\$9.80

Rice & Noodle 无麸米饭 & 面条

Char Koay Teow 炒贵刁	\$18.8
Singapore Noodles 新洲炒面	\$18.8
Special Fried Rice 特制炒饭	\$18.8
Prawn Fried Rice 虾仁炒饭	\$20.8
Vegetarian Fried Rice 素炒饭	\$17.8
Stir Fried Rice Noodles with Beef 干炒牛河	\$18.8
Vegetarian Char Koay teow 素炒贵刁	\$17.8
Vegetarian Singapore noodles 素炒新洲米粉	\$17.8
Vegetarian Hokkien Fried Noodles 素炒福建面	\$17.8

Main

无麸主菜

Black Been Chicken 豉汁鸡肉	\$25.8
Black Been Beef 豉汁牛肉	\$25.8
Hot Plate Mongolian Beef 铁板蒙古牛	\$26.8
Hot Plate Mongolian Chicken 铁板蒙古鸡	\$26.8
Liu He Chilli Beef 六合辣子牛	\$25.8
Liu He Chilli Prawn 六合辣子虾	\$28.8
Liu He Mixed Green Veggies (Vegan) 六合什锦素菜	\$22.8
Liu He Mixed Green Veggies Tofu (Vegan) 六合什锦素菜豆腐	\$19.8
Chinese Broccoli in Garlic Sauce (Vegan) 蒜蓉芥蓝	\$18.8
Bok Choy in Garlic Sauce (Vegan) 蒜蓉小白菜	\$18.8
Broccoli in Garlic Sauce or Oyster Sauce (Vegan) 蚝油 / 蒜蓉西兰花	\$18.8
Dry Fried Green Bean (Vegan) 干煸四季豆	\$22.8



Chef Recommendations

厨师推荐



Mao Roast Duck \$24.8
冒烤鸭

Put Roast duck, duck Blood ,Bean sprout, sliced potatoes, Sliced Lotus Root, Sweet potato Noodles, White Radish, Thick tofu Skin into spicy hot pot to cook, then serve with a big bowl.

Wine Beef Tongue \$28.8
醉爆牛舌

Beef Tongue Marinated with red wine, quick stir fried with chilli.



Steamed Fish Head with Pickled Chilli \$ 39.8
剁椒鱼头 (野生盲曹)

Steamed Wild Barramundi Fish head With Pickled Chilli.

Shuxiang Free Range Chicken \$28.8
蜀香走地鸡

Stir Fry Free Range Chicken With Potatoes and vegetables, Served in dry Pot.



Nine-coiled Fatty Intestine \$26.8
九转肥肠

Quick Stir-Fry Stewed Pork Chitterling.

Secret Beef Offal Hot Pot \$24.8
秘制牛杂煲

Spicy Beef Brisket, Beef Belly, Beef Tendon in Clay Pot.





APPETISERS 前菜

San Choi Bao

生菜包 – Chicken

\$8.80

– Vegetarian

\$8.80

Vegetarian Spring Roll (3pcs)

\$8.80

素春卷

Prawn Spring Roll (3pcs)

\$12.8

虾春卷

Crispy Prawn & Pork Roll (3pcs)

\$10.8

腐皮虾卷

Fried Prawn Wontons (6pcs)

\$10.8

炸虾馄饨

Curry Puff (2pcs)

\$8.80

咖喱角

Roti with Satay or Curry Sauce

\$8.80

印度煎饼配沙爹或咖喱酱

Scallion Pancake

\$8.80

葱油饼

Mouth-watering Chicken

\$12.8

口水鸡

Mr and Mrs Smith

\$18.8

夫妻肺片

Old Vinegar Fungus

\$7.80

老醋木耳

Smashed Cucumber

\$7.80

凉拌黄瓜

Hunan Style Spicy Braised Beef

\$12.8

湘式麻辣卤牛肉

Sliced Pork Belly with Garlic Sauce

\$12.8

蒜泥白肉

Spicy Pork Head

\$12.8

香辣猪头肉

Salad Squid Skirt

\$10.8

凉拌鱿鱼

Vegetarian Duck

\$12.0

素鸭


DIM SUM 点心 (STEAMED IN 15 MINS)

Pork & Prawn Siu Mai (3pcs) 猪烧卖	\$8.8
Chicken & Prawn Siu Mai (3pcs) 鸡烧卖	\$8.8
Prawn Dumpling (3pcs) 水晶虾饺	\$8.8
Shanghai Pork Dumpling (3pcs) 上海小笼包	\$9.8
Steamed Pork & Prawn Roll (3pcs) 鲜竹卷	\$11.8
Steamed Ginger Prawn Dumpling (4pcs) 姜葱虾饺	\$12.8
Steamed Pork Ribs in Black Bean sauce 豉汁蒸排骨	\$13.8
Chicken Feet in Black Bean and chili Sauce 豉汁蒸凤爪	\$10.8
BBQ Pork Bun (2pcs) 叉烧包	\$8.8
Custard Bun (2pcs) 奶黄包	\$8.8

DUMPLING COLLECTION 饺子

CHOOSE: PAN FRIED/STEAMED/BOILING

Chilli Oil Wonton (10pcs) 红油抄手	\$10.8
Pork with Chives Dumpling (10pcs) 猪肉饺	\$13.8
Chicken and Prawn Dumpling 鸡虾水饺	\$13.8
Vegetarian Dumpling (10pcs) 蔬菜饺	\$15.8
Prawn Egg Chives Dumpling (10pcs) 韭菜鸡蛋虾仁饺	\$15.8
Beef Dumpling (10pcs) 牛肉饺	\$13.8



RICE 饭

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|--|--------|
| Hainanese Chicken Rice
海南鸡肉饭
Steamed chicken thigh served chicken rice
Soup and ginger chili sauce | \$14.8 |
| Nasi Goreng
马来炒饭
Malaysian fried rice with prawn, chicken, carrot, onion in curry paste | \$14.8 |
| Special Fried Rice
特制炒饭
Fried rice with prawn, bbq pork, carrot and spring onion | \$14.8 |
| Minced Chicken Fried Rice
鸡肉碎炒饭
Fried rice with minced beef, lettuce and spring onion | \$15.8 |
| Vegetarian Fried Rice
蔬菜炒饭
Fried rice with broccoli, bok choy, zucchini, Chinese cabbage, Carrot, spring onion | \$15.8 |
| Salted Fish & Chicken Fried Rice
咸鱼鸡粒炒饭
Fried rice with salted fish, chicken, lettuce, spring onion | \$16.8 |
| Nasi Lemak - Chicken Curry
椰浆饭 - 咖喱鸡
Coconut Rice with anchovies, peanuts, egg
Cucumber served with chicken curry | \$16.8 |
| Nasi Lemak - Beef Curry
椰浆饭 - 咖喱牛
Coconut Rice with anchovies, peanuts, egg,
Cucumber served with beef curry | \$17.8 |
| Liu He Roasted Crispy Pork Fried Rice
六合烧肉炒饭 | \$15.8 |
| Liu He Braised Beef Brisket on Rice
六合红烧牛腩饭 | \$13.8 |
| Liu He Braised Pork on Rice
六合红烧肉饭 | \$14.8 |
| Roti with Curry Chicken
咖喱鸡印度煎饼 | \$16.8 |
| Roti with Curry Beef
咖喱牛印度煎饼 | \$16.8 |

STIR FRIED NOODLES 炒面



Char Koay Teow

\$15.8

炒贵刁

Stir fried flat rice noodles with prawn, fish cake, BBQ meat, chili, and beansprout

Mee Goreng

\$14.8

印度炒面

Stir fried hokkien noodles with prawn, chicken, tomatoes, carrot, onion and beansprout in curry paste

Singapore Noodles

\$15.8

新洲米粉

Stir fried vermicelli noodles with prawn, chicken, bbq pork, carrot, onion and beansprout in curry paste

Hokkien Fried Noodles

\$14.8

福建炒面

Stir fried thick noodles with prawn, calamari, fish cake, pork, green veggies in dark soy sauce

Wan Tan Hor

\$16.8

滑蛋河

Stir fried flat rice noodles prawn, calamari, fish cake, pork and green veggies in egg gravy

Curry Chicken Noodles

\$16.8

咖喱鸡面

Egg noodles with curry chicken

Stir Fried Rice Noodles with Beef

\$15.8

干炒牛河

Stir Fried flat rice noodles with Beef and vegetables.




NOODLE SOUP 面汤

Curry Laska 咖喱叻沙 Mixed noodles with prawn, fish cake, and chicken, tofu, eggplant and beansprout	\$16.8
Chicken Curry Laska 鸡咖喱叻沙 Mixed noodles with chicken, tofu, eggplant and beansprout	\$16.8
Seafood Laksa 海鲜咖喱叻沙 Mixed noodles with prawn, calamari, fish fillet, tofu, eggplant and beansprout	\$18.8
Mixed Greens Laksa 什锦蔬菜咖喱叻沙 Mixed noodles with broccoli, bok choy, zucchini, Chinese cabbage, tofu, eggplant and beansprout	\$14.8
Prawn Dumpling Noodle 虾水饺汤面 Egg noodles with prawn dumpling, bbq pork and bok choy	\$15.8
Braised Beef Brisket Noodles 牛腩汤面 Braised Beef Brisket in Noodle Soup	\$16.8

ROAST SPECIALITY 烧腊

Roast Duck (whole) 烤鸭 (整)	\$48.8
Roast Duck (half) 烤鸭 (半)	\$26.8
Crispy Roast Pork (portion) 烧肉 (份)	\$24.8
BBQ Pork (portion) 叉烧 (份) Choice of Roast Duck or Crispy roast pork or BBQ Pork	\$23.8
Two Roast Platters 双拼	\$30.8
Three Roast Platters 三拼	\$35.8



MEAL

Roast Duck on Rice \$15.8
烤鸭饭

BBQ Pork on Rice \$15.8
叉烧饭

Crispy Roast Pork Rice \$15.8
烧肉饭

Two Roast Combo Rice \$17.8
双拼饭

Choice of roast duck or crispy roast pork or BBQ Pork



Can Choose Dry/Soup For Noodles



Roast Duck Noodles \$16.8
烤鸭面

BBQ Pork Noodles \$16.8
叉烧面

Crispy Roast Pork Noodles \$16.8
烧肉面

Two Roast Combo Noodles \$18.8
双拼面

Choice of roast duck or crispy roast pork or BBQ Pork

MAIN 主菜 Malaysian Style 马来风味

Salted Fish & Chicken Eggplant \$23.8
咸鱼鸡肉茄子

Stir fried salted fish, chicken minced and eggplant in oyster sauce.

Malaysian Chicken Curry \$23.8
马来西亚咖喱鸡

Beef Curry \$24.8
咖喱牛

Curry Mixed Greens Veggies \$18.8
什锦蔬菜咖喱



MAIN 主菜

Cantonese Style 广式菜系

Black Bean Prawn

豉汁虾

\$25.8

Stir fried prawns with capsicum, onion and zucchini in black bean sauce



Cantonese Style 广式菜系

Black Bean Chicken \$20.8

豉汁鸡

Stir fried chicken with capsicum, onion and zucchini in black bean sauce

Sweet and Sour Chicken \$20.8

酸甜鸡

Stir fried chicken with capsicum, onion, cucumber and tomatoes in sweet & sour sauce

Honey Sesame Chicken \$21.8

蜜糖鸡

Crispy chicken in sticky sweet and savory honey sauce with sesame

Salted Pepper Chicken Ribs \$22.8

椒盐鸡排

Deep fried chicken ribs with salt and pepper

Mixed Greens Veggies Chicken \$23.8

炒时蔬菜鸡

Stir fried chicken, broccoli, bok choy, zucchini, Chinese cabbage, carrot and mushroom in garlic sauce

Black Bean Beef \$21.8

豉汁牛

Stir fried chicken with capsicum, onion and zucchini in black bean sauce

Sweet and Sour Pork \$20.8

咕嚕肉

Stir fried pork balls with capsicum, onion, cucumber and tomatoes in sweet & sour sauce

Salted Pepper Calamari \$25.8

椒盐鱿鱼

Deep fried calamari with salt and pepper



Cantonese Style 广式菜系

Mixed Greens Veggies Prawn 炒时蔬菜虾

Stir fried prawns, broccoli, bok choy, zucchini, Chinese cabbage, carrot and mushroom in garlic sauce

\$25.8

Salted Pepper Tofu ✓ 椒盐豆腐

Deep fried tofu with salt and pepper

\$17.8



Mixed Greens Veggies Tofu ✓ \$18.8 炒时蔬菜豆腐

Stir fried tofu, broccoli, bok choy, zucchini, Chinese cabbage, carrot, mushroom in garlic sauce

Chinese Broccoli ✓ \$17.8 芥蘭 - 蒜蓉或蚝油

Stir fried Chinese broccoli with garlic or oyster sauce

Bok Choy ✓ \$17.8 小白菜 - 蒜蓉或蚝油

Stir fried water spinach with garlic or oyster sauce

Broccoli ✓ \$17.8 西兰花 - 蒜蓉或蚝油

Stir fried Chinese broccoli with garlic or oyster sauce

Choy Sum ✓ \$17.8 菜心 - 蒜蓉或蚝油

Stir fried Choy sum with garlic or oyster sauce

Spinach ✓ \$17.8 菠菜 - 蒜蓉或蚝油



MAIN 主菜

Spicy Style 川湘风味



Spicy Fish Fillet
水煮鱼

\$18.8

Spicy Style 川湘风味 Water Boiling Series



Spicy Beef \$20.8
水煮牛肉

Spicy Pork Fillet \$20.8
水煮猪肉片

Sauteed Lamb Slices with Scallions \$20.8
葱爆羊肉
Stir-Fry Lamb Fillet with Scallions.

Stir-Fried Spicy Beef \$19.8
小炒黄牛肉
Stir-Fried Beef fillet with onion, Capsicum and chilli.

Farmhouse Style Stir-Fry Pork Belly \$19.8
农家小炒肉
Stir-Fry Pork Belly With fresh Chilli.

Double Cooked Pork Slices \$19.8
回锅肉
Tender yet crispy pork slices flavoured with fermented seasonings, twice cooked pork belly.



Spicy Style 川湘风味 Water Boiling Series



Mushu Meat \$19.8
木须肉

Stir-Fry shredded pork and eggs with black Fungus and vegetables.

Fish Flavoured Shredded Pork \$18.8
鱼香肉丝

Fish Flavoured Pork strips with Black Fungus.

Kong Po Chicken \$18.8
宫保鸡

Kong Po Diced Chicken Breast with Peanut Kong Po Prawn \$22.8
宫保虾球

Kong Po Prawn meat with Peanut.



Kong Po Seafood Scallops \$28.8
宫保带子

Stir-Fry big scallops with Peanut and Kong Po sauce

Fried Prawn in Hot Spicy Sauce \$25.8
香辣大虾

Fried prawn in hot Spicy Sauce



Spicy Style 川湘风味 Water Boiling Series



Sichuan Fish with Pickled Mustard Greens \$21.8

酸菜鱼

Spicy Fish with sour Preserved Vegetable



Spicy Beauty Pork Trotters \$18.8

香辣美容蹄

Spicy Stewed Pork Trotters



Braised Pork Trotters \$18.8

红焖猪蹄

Stewed Pork Trotters in Sweet Soy Sauce

Chicken Giblets with Pickled Peppers \$19.80

泡椒鸡杂

Stir-Fry Pickled chilli with Chicken Giblets

Hot Pepper Beef \$20.8

小辣椒牛肉

Sauteed Beef Shred with hot green Pepper

Spicy Stir-Fried Clam \$19.9

香辣花甲

Stir-Fried Pipi with Sichuan Spicy Sauce



Spicy Style 川湘风味 Water Boiling Series



Spicy Chicken Ribs \$23.8
香辣鸡扒

Stir-Fry Chicken Ribs with Spicy Sauce

Liu He Chilli Prawn \$25.8
六合辣子虾球

Stir-Fry Prawn in Sichuan style Chilli Sauce

Mapo Tofu \$18.8
(Can Choose Meat/Vegetarian)
麻婆豆腐

Soft Tofu cooked in a rich, Spicy and Savory Sauce

Dry Fried Green Beans \$21.8
(Can Choose Meat/Vegetarian)
干煸四季豆

Deep Fried Green Bean, Stir-fry with chilli.



Su Style Braised Pork \$20.8
苏式红烧肉

Slow Cook Braised Pork in Brown Sauce

Stir-Fry Pork Kidney \$19.8
火爆腰花

Stir-fry Pig's Kidney

Sweet and Sour Short Ribs \$19.8
糖醋小排

Short Pork Ribs cooked in Sweet and Sour Sauce.



MAIN 主菜

Hot Plate Style 铁板系列

Mongolian Chicken
铁板蒙古鸡

\$21.8

Mongolian Beef
铁板蒙古牛

\$22.8

Sizzling Chilli Beef
铁板辣子牛

\$22.8

Sizzling Black Pepper Beef Ribs
铁板黑椒牛仔骨

\$24.8

Sizzling Squid
铁板鱿鱼

\$24.8

SOUP 汤

Chicken Sweet Corn Soup 鸡甜玉米汤	\$7.8
Vegetarian Tofu Soup 蔬菜豆腐汤	\$7.8
Prawn Wonton Soup 虾馄饨汤	\$8.8

SIDE DISH 配菜

Steamed Rice 米饭	\$3.8
Coconut Rice 椰浆饭	\$3.8
Chicken Rice 鸡饭	\$3.8
Plain Roti 印度煎饼	\$6.8
Plain Noodles 面	\$7.8
Choice of Hokkien Noodles, Vermicelli, Flat Rice Noodles, Egg Noodles	

DESSERT 甜点

Sago Pudding 西米布丁 Served with coconut cream and brown sugar.	\$6.8
Chendol 煎堆雪 Shaved ice with chendol, red bean, coconut cream and brown sugar	\$7.8
Ice Kacang 马来什雪 Shaved ice with red bean, glass jelly, jelly, chendol, sweet corn, palm seed, peanuts , carnation milk and brown sugar	\$9.8
Vanilla Ice Cream (scoop) 香草雪糕	\$4.8
Pumpkin Rice Pancake 南瓜饼 (2pcs)	\$6.8
Brown Sugar Glutinous Rice Cake 红糖糍粑 (4pcs)	\$7.8

MILK TEA 奶茶

Red Milk Tea \$5.8

Add Flavour +0.8: Mango, Lychee, Honey Dew, Strawberry
Add Extra +0.8: Rainbow Jelly, Lychee Jelly, Grass Jelly, Red Bean

Green Tea \$5.8

Add Flavour +0.8: Mango, Lychee, Honey Dew, Strawberry
Add Extra +0.8: Rainbow Jelly, Lychee Jelly, Grass Jelly, Red Bean

Special Drink \$5.8

Red milk tea with grass jelly, red bean and ice cream

Iced Blended \$5.8

Choice Flavour: Mango, Lychee, Honey Dew

Banana Smoothie \$6.8

Mango Smoothie \$6.8

Strawberry Smoothie \$6.8

SPIRITS

Jim Beam Bourbon \$9.0

Jack Daniels Bourbon \$9.0

Johnie Walker Black \$9.0

Gordon' s London Dry Gin \$9.0

Smirnoff Vodka \$9.0

With a Mixer \$2.00

(Coke, Sprite, Tonic Water, Soda Water) Add on

BEER

Corona \$8.8

Tsing Tao \$8.8

Asahi \$8.8

Heineken \$8.8

DRINKS 饮料

Coke \$3.8

Coke No Sugar \$3.8

Diet Coke \$3.8

Fanta \$3.8

Sprite \$3.8

Sparkling Water \$3.8

Tea Tarik (Hot) \$4.8

Lemon Lime Bitter \$5.8

Iced Honey Lemon \$4.8

Hot Honey Lemon \$4.8

Iced Lychee Juice \$4.8

Iced Grass Jelly \$4.8

Iced Coconut Juice \$5.8

Iced Soya Milk with Grass Jelly \$5.8

Chinese Tea (Pot) \$5.0



WHITE WINE

Run Riot Sauvignon Blanc	Glass	\$9.8	Bottle	\$38.8
St Huberts Chardonnay	Glass	\$9.8	Bottle	\$38.8
Cape Schanck Pinot Grigio	Glass	\$9.8	Bottle	\$38.8

RED WINE

Fickle Mistress Pinot Noir	Glass	\$9.8	Bottle	\$40.8
Pepperjack Shiraz	Glass	\$9.8	Bottle	\$40.8
Wynns The Cabernet Sauvignon	Glass	\$9.8	Bottle	\$40.8

ROSE WINE

St Huberts The Stag Rose	Glass	\$10.8	Bottle	\$42.8
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